

Big Bowl Sangria with Seasonal Fruit

White Sangria Base:

Y & B Organic Sauvignon Blanc

¼ Cup Triple Sec

1/3 Cup Cane Sugar

Combine and set aside.

Seasonal Fruit Infusion:

Go to a local market and buy what ever fruit appeals to you; blueberry, watermelon, strawberries, etc. Puree half of it, and chop the balance into ½ cubes (leave the balance whole if there are blueberries).

To season the fruit, the rule of thumb is to add the juice of ½ lemon to a pint of fruit, then ¼ cup sugar to taste. The sweetness of the fruit will dictate whether more sugar is needed.

Add sangria fruit mixture to wine and chill together for an hour. Serve over ice, and garnish with more fruit as desired.